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## Farmers' "Dont's."

Don't think because you happen to be a farmer that you or your children do not need an education. This is a mistake. Reading is the farmer's recreation, and there is no class of labor that requires more study, more brain work or more thorough application than farming.

Don't fail to take at least one or two good agricultural papers—read them carefully, and when you find out some better way than the one you are pursuing, don't fail to get out of the old rut and try the new path.

To those who write for the agricultural papers let me say, don't go too much on theory. Don't state a thing for a fact, until by actual experience you have found it to be such. Then when you have discovered a really good thing, don't fail to let the public know it.

Don't forget to be public-spirited. Remember that you are in a measure responsible for the good standing and good appearance of your town; and if a public library is proposed, don't hold back and say, "I will not give anything because I have no time to read," or if an appropriation is asked for the permanent improvement of the highways in your town, don't say, "I will not vote for it unless it is to be laid out where it will particularly benefit me." This is pure selfishness. Your children and others will be benefited by the library and the public generally by the improved highways, and you have no right to ignore the demands of either.

When you sell your neighbor anything don't try to get more from him than the article is worth, and when you purchase anything from him don't jett him down to the lowest possible cent, for this is not doing as you would be done by, and you don't want to go back on the "Golden Rule."

In your dealings with your fellow-men don't always be quoting the saying, "I must be just to myself," for the man who does this generally forgets to be "just" to the other fellow.

Don't think you have no place in politics. Your town canons has a claim on you, and if you do not help run your town, State, and government, you may depend upon it, others less worthy and competent will. And you don't want to "kick" at political measures you might have prevented had you had a hand in them.

Don't be continually "nagging" those about you with criticisms of everything they do or say. Such conduct will never gain you friends. If sickness comes upon you, if crops fail, or your horse or cow takes a notion to die, don't despair, but remember the example of patient Job and look forward to brighter days. And if, as is sometimes the case, those who should comfort you and sympathize with you coolly inform you that it is all owing to your mismanagement, or lack of judgment, and they should have thought you would have known better, and with similar comforting remarks, don't take it too much to heart, but just let their ungenerous conduct pass for what it is worth.

Don't sneer at the church and churchgoers just because you do not happen to be a "meeting man" yourself; or be constantly trying to pick holes in their religion. Remember that the best of men are wicked enough, and if they are trying to live a better life, they are certainly worthy of your respect, and your property is made more valuable by the church in your community—although you may not realize it, it is a fact, and "don't you forget it."

If you are a young man and have proposed to a girl and been rejected, don't go and throw yourself into the deep flowing river (unless you can swim), and don't go and hang yourself with a rope; the rope is worth more for other purposes, and there are plenty of girls left, so brace up and don't show the white feather. If you have proposed and been accepted, don't for a moment think the girl you are going to marry is an angel. If you do, ten chances to one you will be greatly disappointed; the stern realities of life will be far more likely to develop temper than wings—then don't expect too much of each other, but remember that you are both human and liable to err in conduct and judgment. Don't speak slightly of your mother-in-law (it is not always safe) and there are some excellent mothers-in-law, and yours may be one of them.

Don't keep several worthless dogs, and then apply to the town to have your taxes abated.

Don't think you are better than any one else, or base your estimation of their character and worth by your own line of conduct. You know that the Pharisee had

something of this idea, but the Publican came in ahead after all.

Don't stone your neighbor's hen, unless you wish to make a life-long enemy of him. It is far better to move your garden away from the hen.

Don't go to law unless you are obliged to.

The man who is constantly prosecuting somebody for real or imaginary injuries is generally of a quarrelsome disposition, and always out of pocket.

Don't carry other people's money in your pocket, or, in other words, don't let a debt run when you have the money to pay it. If a person is accomodating enough to trust you, you should be gentleman enough to pay him as soon as possible, but don't run in debt if you can help it.

If you are caught in a tight place don't lie out of it; this is like sneaking out at the back door. If you are caught in a fault own up like a man, and endeavor to do better in the future.

You see, reader, that the family of Don't is a numerous one. I have not mentioned half of them yet, but have written enough for this article. Perhaps you can make yourself acquainted with other members of the family. J. P. L. Connecticut.

## A Suburban Jersey Dairy.

Just on the edge of the Boston suburban district, in the town of Lincoln, is located "Jaynes Farm" for the production of high-class milk, cream and poultry products. The farm is a source of more or less profit, but is not doubt chiefly valued by the owner Mr. C. P. Jaynes, as a source of relaxation from the active business cares of the city. To one who loves beautiful cattle, good horses and fine poultry, and who enjoys attractive scenery and surroundings combined with a productive, thrifty farm, the establishment must prove very satisfying. It is just such an enterprise as the average city man is ever planning for the future, but which hitherto gets into practical form.

## THE DAIRY HERD

numbers about fifty, including twenty young stock. Of the cows about one-half are registered in the official Jersey herd book as pure bred; the others are Jersey grades of high quality. Most of the youngsters are pure bred, thus insuring a steady replacement of the grade cows with registered animals. The five-year-old H. F. Pogis 24th is head of the herd. This is a superb specimen of "Milk Queen," as is sired by Hood Farm Pugis, which is descended in the second generation from Onata (record, 22 pounds 2½ ounces of butter in one week), and the third generation from Ida of St. Lambert (record 30 pounds 2½ ounces of butter in one week). The dam of H. F. Pogis 24th was Sophie 4th of H. F., a grand cow, with large, well-shaped udder and long, well-placed teats (record 14 pounds 17 ounces of butter in one week).

This cow, Maquilla's Violet, was sold to Ida of St. Lambert (record 32 pounds 2½ ounces of butter in one week), and the third generation from Ida of St. Lambert (record 30 pounds 2½ ounces of butter in one week). The dam of H. F. Pogis 24th was Sophie 4th of H. F., a grand cow, with large, well-shaped udder and long, well-placed teats (record 14 pounds 17 ounces of butter in one week). She was by Sophie's Tormentor, out of Gypsy of Avon, and her grandfathers were Tormentor Imp. and Prince of Avon.

One of the finest of the cows is Maquilla's Violet, seemingly a well-nigh perfect animal, showing quality and high breeding in every line and curve. The picture on the first page shows Maquilla's Violet with her calf led out to be photographed in charge of Supt. C. G. Clapp. The quality of the cow seems at first glance. Her square, well-placed udder suggests her splendid milking powers. As a two year old she gave during May of last year 1236 pounds, certainly a phenomenal record for a young Jersey heifer fed only a moderate ration, with no attempt to force results at cost of future usefulness. At time of this record she was 2 years 8 months old. It is not often that beauty and utility are so attractively united.

## MAQUILLA'S VIOLET.

This cow, Maquilla's Violet No. 17740, was born Aug. 27, 1902, sired by Fairview Prince, who was by Merdale Victor Hugo. Merdale Victor Hugo goes back to Stoke Pogis and Ida of St. Lambert, and his dam, Maggy Sheldon, goes back to St. Lambert stock. Maquilla's Violet was from Maquilla's Violet 2d, by Hyacinth Pogis Harry, out of Maquilla's Violet 69774. Hyacinth Pogis Harry, through Hyacinth Harry, goes back to Ida of St. Lambert and Killy Better. Maquilla's Violet was sired by Maquilla's Harry. The present Maquilla's Violet is considerably inbred to St. Lambert and Stoke Pogis stocks, as well as other noted Jersey families, thus accounting for her possess'ion of so many excellent qualities of the herd. She is perhaps the best of the herd, as considered, but there are others following close in quality and record.

**THE QUALITY OF THE YOUNG STOCK.**  
which is kept in large box stalls, or pens, in the basement, angular well for the future of the herd. It is planned to largely increase the income later by the sale of calves. At this stage, when rapid increase is the main point, no pure-bred heifer calves are sold. Not long ago the writer visited a prominent breeder of Holsteins whose main grievance seemed to be the fact that about nine out of ten calves of his herd were males. Although his stock was of the very best, there was, of course, considerable difficulty to get rid of so many high-priced bull calves. In the Jaynes herd the opposite condition rules, with nearly nine-tenths of the calves being a most desirable state of things for building up a herd. There are great possibilities for the breeder who can work out the cause which must underlie such a persistent run of luck in these respective herds. Probably the breed has nothing to do with the difference, but rather the strain and the individuals, possibly also the conditions and care.

The herd is a model arrangement for a suburban dairy farm; a well-lighted, airy, and spacious house and yards at Jaynes' Farm.

roomy, cow floor, with convenient feeding and watering facilities. No manner is stored in the cellar, but is thrown into a cart below the floor and carried off daily to a large open shed in the field, thus doing away with bad odors and the fly nuisance on the premises.

## SPECIAL FEEDS.

Ensilage is the mainstay of the winter ration, the average feed being about one bushel a day, with nine pounds of mixed grain and a moderate amount of hay. A favorite grain feed is "Bibby's cake." It is an imported article costing about \$25 per ton delivered. It appears to be a by-product after the extraction of oil from various seeds, somewhat resembling lard cake in its lumpy nature. It is readily eaten by the

cows, making brown egg of fairly uniform size and well suited for the soda fountain trade. Large numbers of chickens are raised to maintain the laying stock and for broilers. About one thousand chickens are in the flocks and the number will be increased to three thousand. The brooder house is a whole is heated with hot water pipes, and the houses also overlaid with hot water pipes, according to the Cyphers system.

The laying hens are housed on the concretes, a series of apartments under a long roof, with an alley at the rear the whole length for the attendant. One of the long houses is much more substantially built than the other, and has a tight, warm receding room in each compartment separate from the day room. But the cheaper

cows were not doing quite as well as usual this spring for some reason. In my opinion this is largely due to the poorer quality of the hay.

Notwithstanding at one time it looked as if the egg business had room to grow after a profitable winter trade, later developments seem to indicate that it will still be safe to keep right along and that the business will soon be right side up again.

Seeding time is at hand again and farmers should make the most of their opportunities. As a general thing, when the land is in suitable condition, warm and dry, the early spring grain does the best. There may not be quite so large a growth of straw but it will stand up and fill better, and where the land is needed to grass with the crop, a good catch is more likely to be had than with late sowing.

No farmer with suitable land should neglect to sow liberally of the clover, this kind best suited to soil and location, if he is a dairyman especially. In my part of the State the common red and alpine are used. The last is more hardy than the first, but both together make a good mixture. A little experience this spring shows the value of clover hay over timothy for milk. Farmers should raise plenty of it and then put the hay where it can be had when wanted by the cows.

Farmers should plan to raise large crops of corn for fodder, so in case there should be a light crop of hay there will be this most excellent substitute to fall back upon. Franklin County, Vt. E. R. TOWLE.

## Notes from Washington, D. C.

**APPEARANCE OF THE CICADA.**  
According to Entomologist Marist of the Department of Agriculture, two broods of the periodical cicadas will reappear this year, one an important and widely distributed seventeen-year brood and the other an unimportant, small and scattering thirteen-year brood.

The seventeen-year brood may be expected in the states of Massachusetts, New York (Long Island), Pennsylvania, New Jersey, Maryland, District of Columbia, Northern Virginia, West Virginia, North Carolina, South Carolina, Georgia, Tennessee, Kentucky, Ohio, Indiana, and Illinois. This brood has a peculiar interest, inasmuch as it is the one which was first noted or recorded in literature at least, by the Rev. Dr. John Bartram, in his "Letters to the Society for Promoting Natural Knowledge," in 1773. He writes, "In the year 1773, we observed a species of Cicada, which was hatched out of pine nuts in before planting, and with a sharp clip for the nursery stock which a self-repeating rabbit will no more nibble than will an ordinary human being small bluish-pink for a perfume.

In this the biologists confessedly took a lead out of the book of Plato and other desert-dwelling Indians. The Plutes have been eating food supplies of pine and pinon nuts in the desert for hundreds of years, and they found that the ground squirrels and prairie dogs would clean out their cache. But they found by experience that there was a little desert wood that the ground animals disliked excessively, and that anything dipped in a tea steeped from the bark of the weed was rabbit proof for a long time thereafter. So the rabbits were checkmated on that play, and the forest officers have no more trouble in the rabbit country.

## DEATH OF THE GREY ZEBRA.

A few months ago President Roosevelt was presented a fine specimen of grey zebra by the Prince of Harrar, Abyssinia, as a token of his esteem of the ruler of the United States. This zebra arrived in excellent condition and was turned over to the officials of the Department of Agriculture, as it was believed by many that an excellent draught horse could be produced through a crossing of the grey zebra and the American horse. Already experiments have demonstrated that the zebroid produced through utilization of the Burchell zebra is immune to certain animal diseases which are fatal to the horse.

The thirteen-year brood will appear in Alabama, Georgia, North Carolina and Tennessee.

The periodical cicada is so well known that a general account of it in this place is unnecessary. When it appears in great numbers it naturally causes considerable alarm and arouses fears for the safety of trees and orchards. The usual damage, however, is usually slight, except in the case of newly planted orchards, and even here, by rigorous pruning back after the cicadas have disappeared, much of the injury caused by the egg punctures can be obviated. As a matter of precaution, however, it might be well not to locate new orchards this spring in recently cleared ground or in proximity to woods in any of the regions where the cicadas are here recorded. In many cases, however, the clearing up and cultivation of the ground, and making such the soil, will be sufficient to keep the cicadas from laying eggs.

The sugar season is over and the utensils are being put away. It commenced late and ended only a short time. Results variable, hardly up to the average in quantity, but excellent in quality.

Prices for butter were well maintained for a long time, but a week ago went down several cents a pound. It is possible the drop has been too great, as it often is.

The market date of emergence of the adult cicadas from the ground will vary somewhat with the season. The emergence of many years, however, indicates that most of the individuals will come out during the last week in May. Very frequently the holes through which the cicadas emerge will appear in the soil some weeks before the insects actually come out. These holes are a little larger around than a lead pencil, and are frequently so numerous as to absolutely cover the surface of the ground.

**HUNTING FOR A DIABLO.**  
The biological survey of the Department of Agriculture is the still hunt for a diabolus. In order to find this animal, the department would gladly receive a contribution of a family cat, rat, mouse or snake, for it is worth the trouble now to get a family collection entirely among relatives.

It is well known, of course, that the greater problem is a canine one, in many parts of the West, and the rabbit has been at times introduced to domestic animals. Allegedly the small animals do a great amount of damage, and the most people do not realize how much. Yet in the case of the State of Colorado last year did mice and damage estimated at half a million dollars, while the damage from field mice, field mice,

and other rodents, was estimated at \$100,000. The biological survey of the Department of Agriculture is the still hunt for a diabolus. In order to find this animal, the department would gladly receive a contribution of a family cat, rat, mouse or snake, for it is worth the trouble now to get a family collection entirely among relatives.

Considering only the three lots which are directly comparable, the gain in favor of the etherized plants for the different pickings was as follows: First pickings, one per cent.; second, eighty-six per cent.; third, twenty-three per cent.; and fourth, forty-seven per cent. These results show a decided increase in yield with each successive picking.

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**Doutry.**

**Starting a Flock for Eggs.**  
Hardly a poultry or farm paper puts out an issue, but one sees this question, "I am going to start poultry keeping, which breed is the greatest egg producer?"

Farmers, as a class, read too little regarding their business, consequently when they are told of a heavy laying flock of any breed of fowls, they take it for granted that all that it is necessary for them to do is to get some hens of the particular breed in question, no matter how cheaply, and take them home and feed them, in order to get the same good results as the particular flock in mind, which may have been bred very carefully for prolific egg production for years. Here is where they "fall down." In any flock, of any breed, there are some superior and some inferior layers. To establish a strain of heavy layers is not the work of a season or two, but ten seasons should show marked results in prepotency in the desired direction.

Farmers should remember that the strain and not the breed is the point to keep in mind in poultry breeding, as well as in breeding for high testing cows. In the latter case, we would not expect to raise a cow testing five per cent. fat from a dam testing three per cent., at least not the first time, but by breeding her progeny to a sire of a rich milking strain the desired results would in time be accomplished.

The proper course to pursue in the selection of a breed of fowls is to adopt a breed that is pleasing, for you will then take pride in your flock, and it will be a pleasure to give them the necessary care to insure success. After the breed is selected, then watch for the best layers and put them into your breeding pen, and mate with a good male purchased from a breeder who can vouch for the fact that the bird comes from a prolific laying strain. Next year mate a cockerel of your own raising with the yearling hens used this year. Be sure he is vigorous. This will intensify the egg producing qualities. Introduce new blood when you can get a male you know is bred along the line you are working. Give up the idea that the "breed" has anything to do with it, and learn to select the best layers, and males from the best layers, and you will see a steady improvement each year.

Lohorns are held up as a measure for the prolificacy of all other breeds, but there are Plymouth Rocks, Wyandottes, and many more from which, by careful selection, strains have been produced that will compare favorably with any of the smaller breeds that are so-called egg machines. A good many farmers think a cross-bred fowl is the only right thing. Don't be mistaken. A first cross may do well, but where are you then? Continued crossing results in all sizes and colors. The chicks from such stock develop unevenly, and come to laying maturity at different periods, and there is no pleasure in the care of them. It costs as much to feed them as it does to feed a flock of pure bloods. Another advantage in the full blood, bret-lay flock is you can sell eggs for hatching and breeding stock at a good price, if you will breed to standard requirements. Do not be afraid to put a few dollars into a trio or pen to start your flock. It is much cheaper than buying eggs, and the price realized for the birds after you are through with them goes quite a way in off-setting the first cost. Buying eggs for hatching, even when the shipper is honest, as I believe most of them are, very often results in disappointment from poor hatching, or the stock does not turn out as good as expected. My experience teaches to start with a trio, if that is all one can afford, rather than buy eggs.

D. J. RYTHE,  
Vermont.

**Remedies for Hen Lice.**

Given half a show, it is seldom that poultry will succumb to the ravages of vermin. Hence, the importance of the poultryman always doing his part. Among other things, he should certainly be generous enough to provide them with an up-to-date dust bath. This means that it should consist of dry earth which has been sprinkled with diluted carbolic acid. This soil is too much for even the most bloodthirsty lice to endure, and thus used in the biddy's bath it will soon cause them to seek new fields of operation, or die.

To be still further on the safe side, however, it is advisable to add an ounce of carbolic acid to a pailful of whitewash and white hot, dash it with a brush, into every crack and spread it over every spot in the henhouse. This is sufficient to kill all sorts of vermin and, with the dust bath, makes life decidedly more pleasant to the fowls.

Nevertheless, if there are setting hens at work, these should be closely inspected at intervals, and the same applies to chickens, for they do not have as good a chance to assist themselves against lice as other poultry. If found to be infected, dust them with some insect powder two or three times a week apart. This will destroy all the lice it comes in contact with, but not the "nits" or eggs which, subsequently will hatch out more lice. Don't neglect, therefore, to make a second application of powder a week after the first one, and then, in turn, a third one.

To apply the powder, take the bird by the legs with the left hand, letting her head hang downward. By so doing, the feathers will all open up, whereupon a teaspoonful or two of the powder may readily be dusted among them and rubbed in close to the skin, with the fingers. Every part of the fowl, remember, should be reached around the vent, between the thighs, under the wings and about the neck, wherever there is the least chance for the lice to congregate. Also sprinkle some into the nests at hatching time, and if you have any suspicion that, despite all your efforts, the chicks are infected, grease them with warm lard on a warm day. Do not use much—just a little on the head and neck and under the wings and around the vent of each chick, repeating it in a fortnight. Dust them and their nest, at the same time, liberally with insect powder.

Milford, N. Y. FRED. O. SIBLEY.

**Growing Ducklings.**

With a view to securing data relative to the cost of raising ducks, five newly hatched Pekin ducks at the Utah Station were fed for nine weeks a mixture of ground grains and skimmilk in the form of a mash, with corn bones and a little green alfalfa. The grain consisted of bran, shorts, wheat, corn, rolled oats and limed meal, in varying proportions. At the close of the period the ducks had made a total gain of 27.5 pounds. Each pound of gain required 3.02 pounds grain, a like amount of skimmilk, and 0.16 pounds meat scrap, the cost being 3.93 cents.

At the close of the period two of the ducks were fed for five weeks longer and gained only 0.8 of a pound. The food required per pound of gain was 23.5 pounds of grain, a like

amount of skimmilk, and a pound of oatmeal, very much larger amounts than during the first period.

It is the practice of the large producers to market the ducks at about the age of ten weeks. The market demands young ducks. At this age they bring the best profit to the producer. If kept longer they begin to grow new feathers, and the food they eat is largely used in the making of feathers. Further growth is checked, and to feed them beyond this period is unprofitable.

**Agricultural.**

**Simple Vine Grafting.**  
I have often wondered why more vine grafting is not done by farmers. It is the quickest way to get a supply of choice new kinds of fruit and any wild vine or seedling that comes up by the wall will do for the stock. The process is not harder than grafting the limb of a tree.

Dig away the soil about the stamp of the vine and cut off fully an inch below the surface. Trim and smooth the cut with a sharp knife. The cleft as shown in the



VINE GRAFT.

drawing at *a* is made with a grafting chisel or special knife. Do not split clear through the stock, but only at one side. One section to a vine is *b*. Cut the scion to include one to three buds and whittle it wedge-shaped as for tree grafting, except that one of the bevels should be more slanting than the other, so as to avoid cutting into the pith on both sides, having the wood continuous to the point. Insert the section so that the inner green bark comes into contact at the edges. This is the main essential of success as with all grafting. Remove the chisel and replace the earth. No wax is needed. In case the stock is a small one its grip may be increased by winding tight with stout twine once or twice around very close to the top.—I. A. L., Middlesex County, Ct.

**Thoroughness Makes the Garden.**

While on land newly devoted to market gardening the owner may, because of the shallowness of the top soil, not be able to plow deeper than six or seven inches, he ought in a very few years, by turning up an additional half inch or inch of the subsoil per year, or even both in spring and fall, be able to set his plow at ten or twelve inches. Few farmers seem to realize the difference in drought resistance between deeply and shallowly plowed soil.

The plowing should be thorough, and the harrowing still more so. Do not think that harrowing the land just once to make the surface level is the kind of harrowing needed to prepare the soil for the hairlike rootlets of the sprouting seed as well as for the growing plant. Plow! Plow! Plow!! Plow!! using, if possible, several varieties of harrow so as to get the soil worked over and over and made fine enough to go through a sieve. Clods have no place in the soil economy of the garden, and where they exist a perfect seedbed does not exist.

No man can afford to invest in quantities of fertilizing material and, after applying it to his land, counteract its beneficial effect by want of judgment in cultivation. From the time the sprout bursts through the earth till it is, by reason of advanced growth, impossible to go through the rows, beginning with the wheel hoe of lightest construction and, where possible, ending with the market gardeners' horsehoe, the soil should never, unless it be too wet for beneficial work because of a rainy spell, be allowed to be without a layer of protecting mulch of fine soil. Those who persevere in this and insist on it will be surprised to find how little need there is for the hand hoe, a tool which, under present conditions of the labor market, is the most expensive implement used in gardening. The development of tools especially fitted for the work at hand has been great, but the necessity for them by reason of labor scarcity and cost is still greater, and no man can afford to be without them in the market garden. As when speaking of harrowing the soil, I would say: Cultivate! cultivate! cultivate! Don't wait till the weeds get ahead, and weeds of luxuriant growth will appear where conditions are right for the best growth of vegetables, but kill your weeds by constant cultivation before they get above ground.—R. F. Schwarz, Monroe County, Pa.

**Some Benefits Derived from a Hothed.**

The hothed may be used for radishes, lettuce and the like, but its greatest value is in starting those plants that require a long season in which to grow and which we can get but little good from if planted in the open ground. It will give us a longer period in which to enjoy these good things, and the higher the latitude and the shorter the season the greater are the benefits to be derived from the hothed.

Lime beans may also be planted in sods and put out in the open ground when all danger of frost is over.

For a few days just previous to planting out, the sash should be taken off during the middle of the day so that the plants may harden up.—L. E. Scott, Chippewa County, Wis.

**London's Meat Market.**

The meat supply business of the world's greatest city is not without features of general interest, as described by the English newspapers:

"Miles of meat! Buy! Buy! Quarters and fore-ribs! Here's the price. Weigh here and see your meat out! Miles and miles of meat!" It was about seven o'clock in the morning, and Smithfield was resonant with the shouts of sellers trying to do their last bit of business. The sight is far more brilliant and orderly looking than Billingsgate. A magnificently built and lofty market is arranged in streets, glowing red and pink with the raw carcasses that shine in the electric light; here and there men run to and fro with mountains of flesh upon their heads, and the weight of it may be judged from the fact that a man is now in St. Bartholomew's Hospital with his arm broken, where a side of beef fell on him. For a week in the early part of December a fair average of sales at Smithfield would be 3750 tons, of which 3750 come from America, 1250 come over alive and were killed on this side, 1250 come from Australasia, 250 from London and 1200 from the rest of England. The live American

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For potatos we prefer clever stable manured and plowed in the fall. In spring it is thoroughly harrowed and re-harrowed, and potatoes planted in May. Seed potatoes are one eye to the place and planted in the furrow fifteen inches apart and covered with a spring tooth harrow. The ground is gone over with the harrow every few days until the plants are two to four inches high, then we begin with the cultivator. We spray with paris green, adding a pound or two of lime to the ground to prevent the green injuring the leaves. Potatoes are dug with a two-horse plow, followed with the harrow. They are stored in the barn basements until winter, and then buried in dry ground abt one and a half feet deep with a covering over that of coarse hay.

Boys hurry here and there, carrying problematical portions of interior economy in baskets, and the vines stand in rows outside. Frozen meat is taken direct to the big shop from the wharves and railway stations, but the British produce goes in five-ton vans, which hold beef, veal, sheep and lamb in enormous quantities with careful packing. Many butchers lament that, owing to the methods of killing now enforced, English veal can never look so white as it did once. But English beef seems to get better and better. A big buyer for one of London's largest emporiums will pick out thirty tons of British meat and more from Smithfield alone, spending altogether from \$3000 to \$3000 in six days, according to season, and labelling all his stock exactly according to where it comes from.

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**MASSACHUSETTS PLOUGHMAN**  
THE ENGLISH JOURNAL OF AGRICULTURE

TELEPHONE NO. 2707 MAIN.

King Alfonso defies angry. He will be married on a Friday.

The man in the tub was the original worker of the muck rake.

When Socialism aims at the breaking up of the home it is very unusual.

The plants on arbor day endure longer than some of the commercial ones.

Caruso, the opera singer, saved his notes if not his clothing during the San Francisco earthquake.

When Hobson goes to Congress he will forget his kissing and use his lips for more serious matters.

Russell Sage gave \$5000 to the California sufferers. This was apparently the millionaire's mate.

All men must die, passing from nature to eternity. Even "Elijah" Dowie is not exempt from this fate.

Don't talk about the wickedness of San Francisco. Help it to get up. There is an adage about casting the first stone.

Let us take a little wine for the stomach's sake after eleven o'clock. Governor Guild, and bring the semiconcave law to a full stop.

May the San Francisco Argonaut soon arise from its ashes. It was the brightest of the journalistic birds of the Pacific slope.

A gun in the hands of an inexperienced militiaman is a dangerous weapon, if he is allowed to bring down human game at pleasure.

Gertrude Atherton, the novelist, has been making bread for the hungry in San Francisco. This is a time when the dough is mightier than the pen.

Gorky should have come to America single and not double, and then he could have gone into the New York hotels. Two of a kind don't always win.

Franklin at the court of France was nothing to the Franklin memorial which has just been unveiled in Paris. It is a perpetuity; not a passing event.

It is now time to live up to the song, "Oh never go a Maying until the month of June," if you don't want to get cold in the head and thicken your pronunciation.

The reception business in Boston seems to be getting a little monotonous, especially when the man glorified has done nothing except in the way of securing his own promotion.

General Booth is going to Japan. At seventy-seven he can still take the salvation field against many newer comers. He is a conqueror that even the Japanese islands cannot beat.

Don't attempt to get free advertising by posing as a philanthropist during the time of a great calamity. It is rather mean business trying to make capital out of the misfortunes of others.

Princess Ena will not need many hats if she takes kindly to the Spanish mantilla, but if she does not patronize the milliners in buying her bridal trousseau, how they will talk about her stinging.

San Francisco is not any better off now apparently than when the forty-niners first invaded it by going across the Isthmus or around the Horn. At present, luckily, it can be reached more expeditiously.

Ellis Island received in the neighborhood of fifty thousand immigrants this week. There is room for them out West and on the farms, but unfortunately a great many of them want to stay in Eastern cities and add to the crowd of the unemployed.

The late Joseph Jefferson was a dramatic artist, but as a painter his pictures now on exhibition in New York do not show that his brush was as skillful as his impersonation of Rip Van Winkle. Illusion's perfect triumph only came to him on the stage.

While the Boston Horse Show is sometimes considered mainly as a spectacle, or as an excuse for the gathering together of people of fashion, it is also to the practical man an object lesson, suggesting the types of horses most acceptable to a high class of trade.

The poor little chink may not be any better than his neighbors at the Golden Gate, but he is going to get his share of help if the wishes of the President of these United States are carried out. The health "Chines" has a stomach and a back just like the Christians.

President Roosevelt should not answer for San Francisco. If it needs foreign help, let it take it, thankfully if it is offered in a generous spirit. A man cannot well put on airs when he is at the bottom of the social heap and wants to rise again. Theodore is often "too previous."

Manufacturers of incubators say the trade has been very large and the demand in the Southern sections has been especially brisk. They look for a large hatch and a considerable increase in the poultry business. The present effect of the demand for incubator uses is to remove a good many eggs from the regular market.

The celebration of arbor day should receive valuable aid from the attractive little book issued this week from the office of the Massachusetts State Board of Agriculture. Special articles are included on school celebrations, roadside planting and care, relations of the trees and the birds and how to resist the insects harmful to trees.

Now that the immediate wants of the living victims of the San Francisco disaster have been satisfied as far as food is concerned, why not spend some of the money collected in Boston here, instead of sending it away to enrich Western millionaires? We have given freely without expectation of return, but, nevertheless, business, like charity, should begin at home.

Building up a pure-bred dairy herd like that of Jaynes Farm is a most fascinating piece of work. It is profitable, too, if

started right, and carried on with skill and judgment. The high-grade cows pay because they are heavy milkers. They also pay because their calves are salable at higher prices than are commanded by common stock. On quite a number of such dairy farms the sale of young stock is the most important source of profit.

The season is surely a breakwater one in most parts of the country. The weather often suggests blustering March quite as much as it does the approaching month of bloom and mildness. Yet beyond crowding forward the regular spring work into closer space, and thus increasing the necessary hustle of the busy farmer, there is no special harm done as yet. A late season is by no means always a poor season. In fact, we anticipate an excellent year. If crops do even fairly well, the general business prosperity of the whole country assures a profitable market.

It must be very gratifying to the agents and policyholders in the time-honored and always solid Springfield Fire and Marine Insurance Company to be assured that it will be able to meet all claims arising from the San Francisco calamity without the slightest embarrassment. This assurance comes from its conservative and trustworthy president, Mr. A. W. Damon, who says the reserve of the company is over \$3,000,000, and that its large capital of \$2,000,000 will be intact. After the payment of all losses, we learn from the same authority, there will also remain a very substantial surplus beyond these items.

This cheering announcement, coming from such a source, will be received with entire and deserved confidence.

Agricultural products are now making their highest record in the exportations of the United States, and should the present rate continue during the remainder of the fiscal year the total exportations of such products will in 1906 for the first time cross the billion dollar line. In the eight months ending with February, for which the Department of Commerce and Labor, through its Bureau of Statistics, furnishes the detailed figures, the value of agricultural products exported amounted to \$700,000,000 which is a total considerably in excess of the figure for a similar period in any preceding year. Contrasting the figures of 1906 with those of 1898 and 1901, the growth is strongly marked. The total value of agricultural products exported for the eight months ending with February, 1906, was \$700,000,000, in 1898, the total was but \$400,000,000, and in 1901, \$370,000,000, while the largest total previously shown for the eight months ending with February was \$68,000,000, in 1902. The total for the eight months ending with February, 1906, was but \$68,000,000. While agricultural exports are larger in total value than ever before, it does not follow that they form a larger percentage of the grand total of exports. On the contrary, the percentage which they form of the total exports in the eight recorded months of the fiscal year 1906 is smaller than in any earlier year in history, except 1905, in which they were abnormally low by reason of the shortage in the grain crop of 1904. The percentage which agricultural products form of the total exports in the eight months ending with February, 1906, is 52.3, against 63.8 in 1904, 66.2 in 1902, 68.9 in 1899, and 71.8 in 1898, considering in each case the corresponding months of the year named. This indicates that other great groups of our products are increasing even more rapidly proportionately than that designated as agricultural products, and this relative gain in percentage of the total exports occurs chiefly in manufactures.

The New Farming Train.

Maine's progressive university and that hustling, successful railroad company, the Bangor & Aroostook, seem to have formed a happy alliance, and much may be hoped for as a result of the fortnight's run of nine hundred miles through the best new farming section of the East, beginning Monday of this week.

The enterprise is wholly distinct from that which has been operating in the other States and follows a plan of its own, striving apparently to avoid the mistakes and to improve on the successful features of the other train. Fewer towns will be visited each day, but a stay of about two hours is being made at each stopping place, thus allowing plenty of time for the farmers to listen to the speakers and to study the exhibits. At the evening stops are given illustrated lectures in addition to the regular programme. Nothing is permitted that suggests advertising of private interests.

The exhibits include many original features, especially in the poultry department and in farm implements and machinery, which lines were somewhat neglected in the other train. A great portion of the route lies through the home of commercial potato culture in New England, and that industry naturally occupies a conspicuous place in the proceedings. The whole thing shows very careful, judicious preparations to secure lasting practical results.

No More Watered Butter.

The closer drawing of the lines in the watered-butter question has not been without its effect on the larger creameries. The Beatrice Creamery, one of the very largest, has issued a statement declaring that in the future the management will put out no butter containing above the legal standard, sixteen per cent, of water.

The president of this creamery company asserts that, "beyond question hundreds of thousands of dollars that have been lost the past season could be attributed to the irrigation in our dairy product. Not only is the large per cent. of water contained in the United States butter injuring the quality, but it is putting us as a butter-producing country in bad repute in foreign markets as well as at home."

No doubt the larger storage houses, particularly in the West, contain enormous quantities of butter which rate above the legal standard of water. This water is so skillfully worked into the material that it can hardly be detected with certainty by ordinary tests. Butter of this grade is made chiefly by the larger concerns, who have found it extremely profitable to sell four or five pounds of water extra with every one hundred pounds of butter.

With the chief offenders ready to reform, the average butter quality ought to improve. There is plenty of legitimate butter on the market to compete with the honest grade of goods, without loading down the trade with a material which is to all intents and purposes adulterated. It is only a shade better to adulterate with water than hog fat or other material. The adulteration laws were started with an idea of imposing a check on the various history and imitation butters, but creamery men ought not to complain if the same provisions are applied to them also. It is be-

lieved that the better element in the butter trade is almost unanimously in favor of keeping the butter to the Government standard, so far as concerns the amount of moisture. Certainly the smaller makers have neither the disposition nor the knowledge that would lead them to work in an excess of water. Butter made under ordinary methods will be all right in this respect, but should not be forced to compete with a diluted material sold as pure butter.

The probable price of butter in June is a subject of particular interest because it is from the make of that month that the greater part of the storage supply is taken. The tendency of late years has been to increase the make of butter during the summer season as compared with the winter output. The storage system has equalized the price of butter to such an extent that the difference in summer and winter prices is not so great as it used to be, and it is of course easier and cheaper to make good butter in the flush of the pasture season than at any other time. Dealers are trying to argue themselves into the belief that storage butter will be put away at a lower price than last year. They claim that since last year operations show that prices paid are too high to leave any profit, the figure for this year must be lower or the storage people will not buy. The past experience has proved, however, that a losing year does not prevent buying the following year. The larger storage people go right ahead with their operations year after year without regard to a loss of one season. The figure on an average profit on a number of seasons together. Except for the desire to buy cheaper among the storage people, there is really nothing in the situation to indicate lower prices this summer. The main influence will be the condition of the pasture and the hay crop, also the price of grain, and the wishes of the dealers will have very little to do with the matter.

California's Sorrows.

The appalling calamity which has overtaken San Francisco is without parallel in the history of the world even in seismic upheavals, and to the terror of the earthquake has been added that of fire, so that the great city at the Golden Gate is practically a heap of charred ruins, leaving little or no suggestion of the magnificent buildings that once adorned its busy thoroughfares. And as to the cause of the conviction of nature's deities as much as the doctors do in critical cases. Many say that it was due to a slipping of the foundations of the coast mountains upon their base, due to the uplifting of the range as the result of the cooling of the earth's crust. They are of the opinion that earthquakes in the recent eruption at Mount Vesuvius had no connection with the recent eruption at Mount Vesuvius, but in contradiction of this opinion the director of the Royal Observatory at Greenwich remarks that in all probability the catastrophe was a direct consequence of the activity of Mount Vesuvius, whose eruption, doubtless, started a wave movement through the crust of the earth, and the well-known geologist, Robert T. Hill, says that personally he thinks there is a relation between the earthquake and the volcanic outbreak of Vesuvius.

It makes little difference as far as safety is concerned which opinion prevails, for earthquakes cannot be guarded against like fire, and they do not teach the lesson that a conflagration often does in regard to repeating evils which led to the spread of flames. The Mansard roofs in the business sections of Boston had, no doubt, a great deal to do with the extent of the destruction here in the great fire of 1872, and this was not forgotten in the rebuilding which followed.

Perhaps, however, if there were not so many sky-scrapping buildings in San Francisco, there might have been less widespread ruin, and one wonders why, in a city which was notoriously subject to earthquakes, precautions were not taken by abstaining from building less elevated structures. However, no such terrible disaster as the present one was anticipated. Now York has spread out advantageously in a business way, and why may not other cities, Boston among them, imitate her example?

Let us hope that we may be spared sharing even in a slight degree a calamity like that which has laid San Francisco low, though, according to a writer in the New York Mail, earthquake and volcanic disturbances appear to be extending all around the earth almost in a straight line. In proof of this it says that the shocks recorded in North Carolina began at forty degrees of North latitude. Vesuvius, it continues, is between forty and forty-one, and at Palma, in the Canaries, the line of seismic disturbances dips a little below thirty degrees, while at San Francisco it returns to thirty-eight. "Like the ring of distillation around the earth, within the tropics, at the time of Mount Pelee's eruption, the present condition of things indicates the possibility of a heaving or straining force passing entirely around the planet, in or beneath what we call the earth's crust." This is not a cheering outlook certainly.

There is nothing now for us to do, however, but to help the suffering and starving city with material aid, and not merely with words of sympathy, which does not aid in giving shelter to the homeless or bread to the hungry. Boston has responded nobly and quickly to the appeal for aid, and she will do yet more when her philanthropic citizens of all degrees begin to respond personally to the appeal for aid from her suffering sister. It is not her wont to sit idly by and listen unmoved to the cries of the unfortunate who are in misery through a visitation of nature that was as unexpected as it was awful. Give freely, give generously, in the name of our common humanity.

The Museum of Fine Arts.

The thirtieth annual report of the Museum of Fine Arts for 1905 is at hand, and as usual with the reports of this institution, it is very full and comprehensive in detail. It opens with a reference to the lamented death on Aug. 11, 1905, of Charles A. Cummings, a trustee of the Museum since April 15, 1897, and a member of the Committee on the Museum since its formation Oct. 24, 1901, having been a permanent Committee of the School from May 20, 1897, and its chairman from May 20, 1905. Mr. Cummings bequeathed the Museum a generous legacy to promote the appreciation and study of the architectural masterpieces of the world.

Allusion is made to the resignation of Dr.

Edward Robinson, as director and curator of classical antiquities, on Aug. 15, 1905, with some account of his connection with the Museum from Oct. 15, 1885. Attention is called to the choice of J. Randolph Coolidge, Jr., as temporary director, with some reference to his qualification for the office, and the statement is made that he was chosen a member of the building committee on Aug. 22, 1905.

The Committee of Revision of the By-Laws reported on Jan. 12 a draft of amendments which was adopted at the last quarterly meeting. These are aimed, we are told, at giving to the Director a larger share of responsibility as administrative head of the Museum, to the Curators larger power in respect to the management and development of their respective departments, and to the whole staff a voice advisory in regard to the general welfare of the Museum, thus relieving, in a considerable degree, the Trustees, through their committees, of the more detailed supervision of the administration with which they have charged themselves since the foundation of the Museum. A single executive committee, to be called the Committee of the Museum, takes the place of two of the former standing committees, namely, the Executive Committee and the Committee of the Museum. It will have supervision and control of all matters concerning the administration of the Museum, as well as of all purchases of works of art and other expenditures of money.

On Jan. 8, 1905, the unanimous report of the Building Committee was made to the trustees, and as its recommendations were adopted for no reason is seen why the new building should not be begun the present year, and finished in ample time for a transfer of the collections before June 9, 1906, when the Copley-square site must be vacated.

In conclusion, President Samuel D. Warren's report to the trustees says that if the Museum is to discharge effectively the work it has undertaken on behalf of the public, it must act in a way to secure their attendance and co-operation to a greater extent than in the past, and he is of the opinion that the path for accomplishing this end lies in the direction of increasing the attractiveness of its galleries, in providing greater assistance in the appreciation of its exhibits, and, perhaps, in the more liberal treatment of the public in the matter of free

admission, President, George. The peony should take first rank among these for the many shades of color, the size of the blossoms, and the fragrance of some varieties. They are hardy, and do well when partially shaded, thus being adapted to the north side of a fence. They require a very rich soil to bring out their beauty. The lilies should take the next place, requiring a deep soil made rich with manure. Should be set six inches deep, with a handful of sand below and above the bulb when set. There are many varieties, and if several are planted they can be had in bloom from May to August, not counting the varieties intended for forcing under glass or in the house. Tulips are in almost endless variety of single and double, early and late flowering, with all colors and shades of colors, and large or smaller flowers.

One catalogue gives over a hundred named varieties, and probably many more could be found by looking over other catalogues. If one gets a few of the early and late flowering, both of single and double varieties, and the parrot tulips, with their curiously fringed petals, he will make quite a large bed that will give blossoms for several weeks. They should be planted in good soil, well drained, in October or November, five to six inches apart, and covered three inches deep. If it is desired to use the land for other plants after the tulips have finished blooming, they may be taken up and placed close together in some remote corner until the time comes to reset again in the fall, or some bedding plants may be taken from the self-seeding annuals, and set between the rows. Where this plan is followed the tulip bed may remain undisturbed for years and improve each year.

(To be continued.)

The Milk War.

It is to be hoped that the milk contractors and the milk producers will be able to come to terms this week so that there may not be another milk famine in Boston, which will deprive children and others of the milk which is so important a part of their daily food, and to some of them so necessary to sustain life. A difference in the price of a half cent on eight gallons, or one cent on sixty-four quarts, seems hardly worth contending long about, but we suppose that, like our forefathers, when they rebelled against the tax on tea, it is not the amount, but the principle, that they are contending for.

Up and Down Hill.

It matters not whether your is a private or a mountain road. The hill or the horizontal bank makes no difference to a rough and growing plant, provided it is not exposed to strong winds or high temperatures.

Shrub—For private roads.

Tree—For public roads.

Shrub—For public roads.

Tree—For public roads.

## The Markets.

## BOSTON LIVE STOCK MARKETS.

ARRIVALS OF LIVESTOCK AT WATERTOWN AND BRIGHTON.

For the week ending May 2, 1906.

Cattle Sheep Pigs Hogs Veal

Cattle Sheep Pigs Hogs Veal

This week ... 4570 6421 110 35,454 3105

Last week ... 3741 7,731 79 31,932 2607

One year ago 4991 3,985 180 32,917 2117

Horses, 762.

Cattle Sheep

MASSACHUSETTS At Watertown

J. S. Henry ... 18

O. W. Whitney ... 12

A. M. Raage ... 5

At Brighton

J. S. Henry ... 35

J. Lakin &amp; Son ... 15

L. M. Loring ... 15

R. Connors ... 15

Scattering

J. S. Henry ... 27

J. S. Haury ... 10

At New York

At Brighton

G. N. Simons ... 5

At Brighton

Swift &amp; Co. ... 38

F. B. Ficker ... 15

Goodrich Bros. ... 10

At Brighton

J. S. Haury ... 20

At New York

At Brighton

J. D. Nevin ... 4

J. F. T. Clark ... 16

D. W. Clark ... 16

J. W. Ellsworth ... 20

At Brighton

M. D. Stockman ... 3

At Brighton

J. W. Ellsworth ... 9

Shirley &amp; Walker ... 18

M. D. Holt ... 12

J. F. Loring ... 12

A. D. Walker ... 10

J. W. Ellsworth ... 10

At Brighton

At Brighton

At Brighton

<div data-bbox="75 418 ... 10</div>
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## Our Domes.

## The Workbox.

KNITTED THREAD LACE.  
One linen thread, No. 50, two No. 18 steel needles. If finer is wished use No. 100 thread and fine needles.

Cast on 16 stitches, knit across plain once. 1st row—Two plain, over, 5 plain, over (slip 1, plain, pass slip stitch over), this is a narrow, 1 plain, narrow, over, 4 plain.

2d row—Slip 1, rest plain.

3d row—Two plain, over, 1 plain, narrow, over, two, slip 1, narrow, pass slip over, 5 plain.

4th row—Like second, but make 1 plain, 1 plain, 1 plain, from over twice in last row.

5th row—One plain, narrow, over, slip 1, 1 plain, pass, 3 plain, narrow, over, 3 plain, over, narrow, 3 plain.

6th row—Like second.

7th row—One plain, narrow, over, slip 1, 1 plain, pass 1 plain, narrow, over, 5 plain, over, narrow, 2 plain.

8th row—Like second.

9th row—One plain, narrow, over, slip 1, narrow, pass, 1 plain, over, 1 plain, narrow, over twice, slip 1, narrow, pass, over, narrow, 1 plain.

10th row—Like fourth.

11th row—Two plain, over, 3 plain, over, slip 1, 1 plain, pass, 3 plain, plain, over, 3 plain.

12th row—Like second row.

Repeat from first row.

EVA M. NILKS.

## No Waste in Candy Business.

There is this similarity between the candy business and the iron business—the scrap is not allowed to go to waste. An observer, who had an idea that candy manufacturers must have to stand a lot of loss, because candy gets stale, took the trouble to investigate, and learned that his idea was wrong.

The big candy makers ship to their agents throughout the country at stated intervals, usually of a week, their standard confections, and all not sold at the expiration of the interval are returned to the factory as scrap. As the candy is mostly sugar, and sugar is as indestructible as iron, it is only a question for the candy maker of getting the sugar value out of the scrap.

It is impossible to work over the candy into its original form, but it can be used in many ways. For example, the chief use to which stale chocolates are put is in making candies and other chewy confections.

It's a mistaken idea that candy must be fresh to be good. One manufacturer who makes only for the trade and confines himself chiefly to high-class chocolates and bonbons said that candy wasn't fit to eat until it had been seasoned for at least ten days. For his own use—and he is a great lover of candy, despite the general belief that no cook cares for his own messes—he keeps chocolates about a month before eating them.

This man has no patience with those who assert that colored candy is poisonous. His argument is simple. As he puts it:

"What's the use of putting poison in candy when natural and harmless coloring matter costs less? Who'd put opium in cigarettes when tobacco is cheaper than opium?"

"It's the same way in my business. I can turn out bonbons in any shade you want—from the greenest of God's green grass to the pinkest pink of a hunting coat, and do it all without the aid of any ingredients but pure vegetable colorings."

"I have no patience with these pure food advocates when they come nosing around the candy business. Few of them know what they are talking about and the others have taken a few sporadic cases of children poisoned or merely made ill by overindulgence in cheap candies and condemn the lot of us."

"The candy business demands an artist these days, when you have to make displays of form and coloring to keep in the forefront of the business."—N. Y. Sun.

## Some Medical Fallacies.

A doctor was pointing out medical fallacies—the wrong ideas about things medical that many people hold.

"One fallacy," he said, "is that beef tea is nourishing. It is nothing but water in which certain pleasant and exhilarating meat salts are dissolved. You would starve to death on beef tea, the same as on whisky or on coffee."

"Another fallacy is that alcohol—whiskey—warms the body. Alcohol lowers the temperature. It chills, instead of warming. Hence it is of no use whatever at a guard against cold."

"A third fallacy is that one egg contains as much nourishment as a pound of meat. Sick people without appetite think complacently that if they take an egg or two a day they are doing well. As a matter of fact, they are doing anything but well. They must remember, if they are substituting eggs for meat, that eight eggs, not one, are required to equal one meat pound."

"Then, there's the liver fallacy. Many, as soon as their stomachs get out of order, begin to treat their liver. But the liver is a dangerous thing to treat unless one understands it, for there are over ninety distinct liver troubles, and what is good for one of them may be bad for all the rest."—St. Louis Globe-Democrat.

## The Raw Egg Diet.

The latest recipe for health, happiness and longevity is a raw egg diet. The devotees of the cult say that an egg is entirely spoiled by cooking, and in order to extract from it all the virtue that it is capable of imparting it should be swallowed not only raw, but whole. This does not harmonize with the Fletcher philosophy of hygienic salvation by chewing, but the raw egg people do not appear to care for that. A point upon which no one is likely to dispute them, however, is that the egg should be eaten as soon as possible after laying. The raw egg diet is not recommended for everyday use. The eggs are taken before meals for a few days or a week, and then discontinued for a week or a fortnight. A daily egg diet is said to be dangerous on account of the superabundance of sulphur that it would introduce into the system.

## The New Towels.

The woman who is deaf with her needle may indulge in pretty towels whether her purse is long or not, for there is no end of hand-work used to beautify towels in these days.

One of the prettiest methods, and at the same time one of the most practical, is scalloping. The plain huckaback is got and the ends done in the simplest form of scallop, heavily padded. With a quarter to mark the scallops and a line drawn across the end to keep them even, the marking may be done at home.

Instead of the fringe so popular a few

years ago, many of the handsomest towels are finished with a hemstitched hem or with embroidery or with Irish lace, although the latter is very expensive.

The very large towels are out of fashion, the favorite size being about twenty-five inches wide by forty long. Hand towels come in several sizes, the smallest of which is fourteen inches wide and twenty-four long.

Drawn work as a trimming for towels offers numerous possibilities to the woman who can do it well, and so does embroidery work. Both Irish and German embroidery are popular. All embroidery is of the variety known as blind, and the designs are not too elaborate.

## Why Nurses Doesn't Hold Job Long.

Carefully gathered statistics appear to show that the marriage rate of all women are trained nurses. Though complete figures have not yet been compiled, from a considerable mass of data the conclusion is drawn that nine out of ten trained nurses marry during the first seven years of their occupation as such.

When a pretty young woman speaks of devoting her life to the self-denying profession of a trained nurse she is using, perhaps unconsciously, a mere figure of speech. Statistics show that she has an even chance to be married within four and a half years and that she has one chance in eight of becoming the wife of a physician. The chances are five to one that within ten years she will marry one of her patients.

The importance of these figures from the viewpoint of the sociologist is obviously great. Pretty young women steadily increase numbers are entering the field in question, in which there seems always to be plenty of room for fresh recruits, who are required to fill the places of those who are married and pass out of the profession forever. Thus, owing to the causes suggested, it is rare, indeed, to discover a trained nurse who has been in the business for as much as ten years.—Saturday Evening Post.

## Postage-Stamp Tongue.

"A number of ailments, some of them extremely dangerous, are comprised under the general head of postage-stamp tongue," said a physician. "Postage-stamp tongue, in a word, is any disorder contracted from the licking of postage stamps."

"Three or four persons a week visit me with postage-stamp tongues. They have a throat trouble, or a skin disease, or a pulmonary complaint, brought on by the reckless habit of stamp licking."

"A stamp should never be licked, as its metallic surface is always squirming and pulsating with germs. If any licking is to be done let it be applied to the right-hand upper corner of the envelope, where the stamp goes, for there the germs are apt to be sparser."

"To be safe, though, the tongue should never be applied to either envelope or stamp. A damp sponge should be used in the tongue's stead."—Philadelphia Bulletin.

## Do You Rest Properly?

Remember that the most complete and the most natural rest should come at night when the day's bustle and worry over the tired brain and body is given an opportunity to throw off the strain of the work, and for eight hours or so may be freed from nervous tension. Not one person in ten knows the benefit to be derived from real rest, because she does not know what real rest is.

Lying with stiffened spinal muscles, constrained chest and head bolstered up on large pillows, often the hands clenched and face drawn into grotesque shapes—that is not real rest.

So much wasted energy when life is so short, and so much energy is needed for necessary work and so much more for necessary enjoyment!

It is not easy to learn—relaxation—but it can and must be mastered before one can in any wise get that full measure of life and health which is his rightful inheritance. Relaxation cannot be taught, it only comes with insulation and becomes, easy with practice, just as one forms the habit of waking at a certain hour in the morning.

Learn to let the couch hold you. Most of us cling to it, unconsciously, of course, as though at any moment it might go down beneath us. Let the muscles, which have been all day like rubber bands stretched to their fullest length, come to normal. Drop all your petty cares, shut out all plans and conjectures and schemes, breathe deeply and regularly the fresh air from your opened windows and sleep.

## The Use of Perfume.

The girl who is fastidious to the point of observing the little niceties invariably is shrewd in her use of perfumes.

She never indulges in those which come in liquid form except to put a few drops in the bath water, and those in powdered form she selects with the greatest care and never by chance those that are at all aggressive.

The immoderate use of heavy scents is in most execrable taste. It suggests blowy hair and cheap imitation jewelry, and is distinctly to be avoided.

It is the Sylva and Charybdis which has worried more than one young woman's aspirations, and a habit which, like the habits of smoking and gum chewing, grows with indulgence.

Frequently, perhaps generally, the abuse is the outgrowth of a liking for delicate perfume, which being persistently gratified increases, dulling the senses until stronger and stronger scents are required to satisfy and the wearer is unconscious of the distasteful effect upon others.

So, the better way is to dispense altogether with the liquid perfumes and substitute sachets, as many as you will, so long as they are the delicate odors. Fasten them here and there in the gown or in the wrap and scatter than about in the trunk, even with the trunk sachets. Those in the frocks itself, if possible, to have made of silk or muslin as near the shade of the frock itself as is possible. Sachets for the trunk may be made of Japanese paper, or even prettily decorated envelopes filled with the powder are dainty and satisfactory. But any girl of the type which uses sachets, knows of a hundred different ways of making them, although she does not know perhaps, that sandalwood and orange root mixed and violet are called the "aromatic" odors; that they are really the only ones used with absolute impunity, and that it is always advisable for a girl to appropriate one perfume to herself to make it individual, so that it will cling to her, and like the monogram on her monogram distinguish her own personality with its "stealing scent."

Even the least sentimental among us at one time or another have instinctively closed our eyes and sighed as some person

connected with bygone days and episodes was talked to us—perhaps from some unseen source. We remember how it thrilled our senses then, and how it comes to us again and again, but it is never the harsh, disagreeable odor of mucus or illness that speaks to us of half-forgotten things and brings us only just that same faint sweetness that lingers in the mind rather than in the flesh.

—The Sudd country, to the south of Egypt, is a region of papyrus swamps, which has resulted from the silting up of an ancient lake, now about sixty two thousand square miles in area, which covered the entire valley of the Nile, the Albert Nile, one mile, the Blue Nile, the Sobat, the Sobat. It is proposed to cut off this swamp area from the river channel by a canal from the junction of the Sobat and the Nile, a distance of two hundred miles. The summer discharge of the Upper Nile, about six hundred cubic metres per second, would thus be passed on to Khartoum, and would increase the volume of the stream at that season fifty per cent., instead of losing half by evaporation in the swamp. No storage works at the equatorial lakes give effective regulation without this outflow.

—A new plan for improving the hearing is being tried in France. According to the drap of the ear, as we all know, vibrates a chain of three tiny bones impinging upon a liquid, which in turn excites some twenty-one thousand minute hairs terminating the auditory nerve; and deafness is usually regarded as a disease of the drum or the middle ear. The idea of Dr. Koenig, Marcel Nataf and Houssay is that, since this disease external defect is shown, atrophy of the nerve-hairs is the cause of impaired hearing. Each of the fibres is subject to a certain specific tone, and by means of the "tonometer," an apparatus yielding a great variety of tones, the action of the fibres for each and every sound is measured.

—Colic or inflammation may follow, and there some grave disorders, as inflammatory diarrhea, cholera infantum, or dysentery. In the summer the latter often proves fatal in a few days, or even a few hours. It is a good rule not to give any solid food to a baby until he has teeth to chew it with.

## Domestic Hints.

## BISCUIT PUDDING WITH STEWED APPLES.

Put a breakfastful of rice into a pie dish that will hold a full quart of milk, pour over the milk and add a dash of nutmeg, cover and let stand two hours. Do not put in any sugar. Have some nicely stewed apples to serve with the pudding.

BEST AND CORE APPLES. Boil and core four large apples, put them in a saucepan with half a teacupful of water, add a heapful of tablespoonfuls of sugar and a teaspoonful of powdered mace and cinnamon mixed. Roll in a double boiler until it is quite thick, pour into a large bowl and stir until cool. Serve in small cups with cream or beaten whites of eggs.

## ROAST CHICK OF VEAL STUFFED.

Take out a piece of veal weighing about five pounds, lay it on a pastry board, and with a sharp knife cut a pocket between the meat and the bone. Make a stuffing with a thick rasher of rather fat bacon, a tablespoonful of finely chopped parsley, the same of chopped onion, a little lemon peel and marjoram well seasoned with pepper, and a teaspoonful of breadcrumbs. Mix the stuffing with one whole egg, fill the pocket with the stuffing, sew it with coarse cotton. Have ready a baking tin, with plenty of hot fat, lay in the veal, bake in a sharp oven for one hour, then turn the heat down, and when the centre looks dry run the knife round the edges and fold over. Slice carefully on to a warm platter.

## PLAIN OMELET.

Mix one-half tablespoonful of flour with four eggs, add a dash of nutmeg, beat slowly for a quarter of an hour, then add a quarter of a cupful of oil or rich milk. Beat ten minutes, add a pinch of salt and a dash of pepper.

Put the omelet in a shallow dish, pour over it a hot water, cover with a cloth and let stand for half an hour, then turn the heat down, and when the edges are browned, turn the omelet over, and when the centre looks dry run the knife round the edges and fold over. Slice carefully on to a warm platter.

## ORANGE CHEESE CAKE.

Take out the pulp from two oranges; boil the pulp until it is quite tender, put it into a mortar, and beat it into a paste with twice the weight of the oranges in pounded sugar; then add a pulp and a strained juice of the oranges, with a piece of butter the size of a walnut; beat all these ingredients well together, and lay the orange pulp in a pretty pan lined with some rich puff paste; bake for about twenty minutes.

## Kints to Honeysuckles.

When frying croissants or doughnuts in fat, it is well to drop in a small bit of bread when smoke begins to rise. If in about five minutes the bread begins to brown, the fat is ready for use.

If oilcloth has become shabby put a little glue in one pint of water, dip a piece of flannel in it and go over the oilcloth with it. When dry, the appearance of the cloth will be much improved.

Wipe off furniture with a cloth wrung out in hot water before applying furniture polish. A high polish will result, and will not show finger marks.

Clammy hands may be improved by washing in very hot water, and then thoroughly dried with fuller's earth. A sprinkling of ordinary starch, powdered and scented with verbena or sandalwood, in the gloves will help to do away with the unpleasant feeling.

Massaging the face is quite as much of a help as a preventive of wrinkles.

For the invigorating and strengthening salt rub, soak a large Turkish towel over night in a strong salt solution, and rub the body well after the morning bath.

A tablespoonful of olive oil takes three times as long to be absorbed as a common oil, and when dry, the appearance of the cloth will be more pleasurable.

When shirtwaist cuffs begin to fray, an excellent way to mend them is to turn the top of the stitching line; then still damp, turn in the edges and retie. This will freshen up your waist, and make it last for some time.

If the juice of a fruit juice runs out, try putting a small bunch of white paper in the centre of the upper crust.

## Siberian Ice.

Siberian ice is reported by Middendorff to have an ordinary depth of 1.50 metres (five feet) to 1.80 metres, never exceeding 2.00 metres.

In just completed measurements on running streams, Prof. Voevodsk has found a thickness of 0.50 to 0.60 metres on the Jenissei, two to 2.50 metres in the extreme north, and only 1.00 to 1.50 metres at Verkhoyansk, one of the earth's cold spots, in latitude sixty-seven degrees, sixteen inches.

The refrigerator cars cooled by the expansion and re-evaporation of a rapidly liquefied gas were tried last season with good results on one of the railroads leading from Paris. Evaporation was controlled by an automatic device. This consisted of a coiled tube filled with a volatile liquid that expanded to a considerable degree on heating, and as this caused the pressure to rise the cell was unwound, and the valves controlling the liquefied gas were made to move.

The temperature of the interior of the car was reduced to minus 40 degrees Fahr., and the temperature of the outside to plus 40 degrees Fahr.

The overhanging areas of the Sahara Desert are growing smaller than have been known.

Prof. E. F. Gautier, the best authority since 1860 to cross from Algeria to the Niger, has lately

found in the Adrar plateau, 500 miles from Gao on the Niger, a wide belt of steppe having from

six to twelve inches of rain a year, and covered

## poetry.

## NEARING HOME.

Nearing home, how sweet the message,  
To the sailor on the main,  
As all weary with his voyaging,  
Shine the harbor lights again.

Nearing home, the eye grows dimmer,  
As life's tale is nearly told,  
Ere we cross the narrow river,  
All whose waves are dark and cold.

When we reach the Golden City,  
Listen not the angels sing,  
Chanting hymns of praise and beauty,  
In the dwelling of the King.

J. B. M. WRIGHT.

## T.E.Y.

There's a victory yonder awaiting the champion,  
Who grieves with a laugh every downy mishap.

Who loses the game with a glint in his eye,  
Who fights as he does and dies full of try.

Who tackles the ladder with vim and with a bounce,  
And laughs when he lands at the foot with a jounce;

Who tightens his belt and with never a sigh  
Keeps falling and failing with heart full of try.

He isn't defeated who dies in the fight,  
If he had lived he'd have finished all right.  
It was fate stilled his laugh, and endeavor put by,  
While his jaw was firm set and his heart full of try.

And I know that up yonder when he has cashed in  
The loser will head many fellows who win;  
For we're judged when we win to our homes in the sky.

Not by our success, but the strength of our try.  
—Houston Post.

## OUR MOTHER TONGUE.

He may be a druggist who drugs,  
But he's not a huggist who hugs;

And no tinker ever has tunk;

Though you can't get a craftsman to draw;

A respectable draftsman may draw,

And a drinker may often be drunk.

We say of the swimmer, "He swims,"  
But not of the trumper, "She trumps."

And we never say rowers have row;

Though a man who has broads may not brach;

The one who has caught still may catch,

And many a thrower has thrown.

Tis common for sailors to sail,  
But not for tailors to tail;

And more than one plan are not plen;

If the broker is not one who brokes

Still the smoker may be one who smokes,

And more than one man are called men.

Though never a spender has spoon,

The kind he irted lender may loan.

And many a dealer has dealt;

We may say that the man who weaves wove,

But not that the one who grieves grove,

And no squire ever has squeat.

—Puck.

## HE HAS A DIFFICULTY.

I like the comfortable life—  
Above all things to take my ease;

But then, you see, I have a wife.

Whom it is my desire to please.

And pleasing her, I grieve to say,

My hopes of sweet content take wing.

Because I t'mt quite the thing.

I like to elevate my feet

Upon a table or a chair;

In times of quite excessive heat

A coat I always hate to wear.

Some pleurist really needs a knife,

And to old habit still I cling.

That doesn't go with my dear wife,

Because it isn't quite the thing.

I may not breakfast till I dress,

My pipe indoors I may not smoke—

To which, however, I confess,

She hasn't got me wholly broke.

Whatever I may do, I find

Some rule of etiquette sh'll spring,

And language can't relieve my mind,

Because it isn't quite the thing.

—Chicago News.

## THE THREE TAVERNS.

In the Tavern of the Tree,  
Listen to the revelry!

Mark the merry minstrel there,

Seated in his leafy chair,

At his cups the whole day long,

Paying toll with silvery song.

Every draught he takes is drawn

From the celars of the Dawn;

Fragrant dew from flowerly flasks,

Amber air from fairy cans

Brought from Araby, and bright

With the Orient's golden light;

Splendor of buds and vines

Flavors his delicious wine.

Is it strange his lyrics hold

So much of the sun's gold?

Rapture of the roses caught,

Into the world's bright round;

Run and romp, ye girls,

All translaed in their trills;

Every sweet, enchanted thing

In his gladness made to sing.

Ah, my mocking bird, drink on

Till the happy day is gone;

Till the pale moon risung

Drops the stars down in your cup;

Then to dreams once more, and then—

All the world grows still again!

—Frank D. Sherman, in the Metropolitan.

## THE FOUNTAIN.

It rose a silver column,

It fell a diamond spray;

So rose and fell the water

Throughout the livelong day.

The column seeking heaven

Was beautiful to me,

And shattered, gleaming, falling,

'Twas wonderful to see.

How fair is aspiration

Unto the farthest sky!

How beautiful o'er failure

Of aspiration high!

—N. O. Times-Democrat.

## ENDURANCE.

I'd gladly wended if I were

Should penetrate its way

Into my wretched life!

What would my soul stand stronghold be,

Reason's cool touch, too late?

And summed up in brave array

My weapons of defense.

Only my hand is yours!

—Helen Curtis, in N. Y. Sun.

## THE LONESOME DOG.

When I am feeling tired, and would like to take

a nap,

I wish I was a kitten snuggling down in some

one's lap;

I wish I might grow smaller, 'cause I frighten

people so;

I am a kind and gentle dog, but that they do not

know.

The other dogs are 'fraid of me, and will not

come and play,

And almost every child is scared, and starts to

run away;

They never let me romp with them, no matter

how I coax.

Oh, dear, it's very lonesome being bigger than

your folks!

## Miscellaneous.

## A Tangled Family.

The remarriage of Mrs. Vanstone, after a long widowhood, was the popular gossip of the season, yet no one could solve the problem and no one seemed entirely satisfied except the new husband. The Vanstone relations were vexed, the servants sulked, and the widow's son and daughter, Charley and Millie, just of age, imagined that their prospects blighted.

"Oh, George, what shall I do?" said Mrs. Beverley—which was the lady's new name-ready to cry.

"Don't mind 'em, my dear!" said her husband, with a great, rolling laugh. "They're only children; they'll grow wiser as they grow older."

But the square's determined good humor aggravated his stepchildren more than any amount of positive opposition would have done, and they made no effort to conceal their feelings.

"I never, never can call that man father!" sobbed Mrs. Beverley.

"My dear, he doesn't want you to," said Mrs. Beverley.

"I can't endure the sight of him!" pouted Millie. "And Charley says exactly the same thing."

"Charley is a disobedient, ungrateful son," sobbed Mrs. Beverley.

But here Mr. Beverley himself came to the rescue.

"Young people," said he, "I don't object to you making yourselves as miserable as you like, but you mustn't torment your mother. I'll have none of this."

Millie lost no time in carrying this revolutionary speech straight to her brother.

"Very well," said Charley, coolly, "we'll make a challenge."

"I'll not submit to his tyranny," said Millie. "I've got a plan."

"So have I," said Charley, "lots of 'em; they don't seem to work when I try to put them into practice."

"I've been writing to Louise Vane," said Millie.

"It seems to me that I have heard the name before, now that you mention it," said Charley, rumping up his brown, curly hair. "But why should you write to her?—and what has she to do with our affairs?"

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"I'll such a fuss about nothing," said Millie.

"That's the beauty of it," said her husband.

"The pleasure's what they enjoy!" and the John Bull shook with laughter.

Louise Vane wrote her former schoolmate with effusion.

Her father, a stately, middle-aged gentleman, spoke a few kindly words of welcome.

"Oh, dear!" said Millie, when she was alone with her friend, "I do hope we shall not disturb Mr. Vane."

"Nothing disturbs papa," said Louise.

"He will never think of noticing such chicks as I am," said her husband.

"Give 'em their heads," said her husband, composedly drinking his coffee. "Never drive young colts with too tight a rein. They'll be glad to come back in six weeks, I tell you."

"It's such a fuss about nothing," said her husband.

"That's the beauty of it," said her husband.

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**The Horse.**

**The Horse Show.**  
Boston has had successful horse shows in past years; in fact, these exhibitions have been noted for the quality and number of the entries. But all previous attempts have been eclipsed by the show which has just closed in Mechanics building. In number of entries, in the quality of the exhibits and in the interest taken in the show the past exhibition distances all its predecessors. With the famous strings of Eben D. Jordan, William H. Moore, Reginald Vanderbilt and others entered in many classes, the competition has been more than usually severe, and in almost every event the award of the ribbons has been determined only after very careful consideration by the judges.

The show opened Monday morning, and the third event on the card was the judging of a class of forty-nine hunters over the jumps. In the afternoon there was another hunter class, and these events, always among the most interesting of the show, attracted much attention from the spectators. Tuesday forenoon there was another hunter class, with a very good number of entries, and also a class for ladies' saddle horses. In the afternoon the pony jumpers, four-in-hand and numerous harness classes occupied the programme. The evening judging wound up with the event for thoroughbred hunters.

Wednesday and the balance of the week was replete with attractions. The ladies' hunter class in the morning, with ladies riding, created much excitement; while the hunt club competition in the afternoon was one of the star events of the show. In the evening Troop K, Fifteenth United States Cavalry, from Fort Ethan Allen, made its first appearance in exhibition and rough riding drills. Thursday, the holiday, the cavalrymen gave exhibitions, and there were several pony classes for the benefit of the youngsters, who made up a considerable part of the attendance.

It was a very close rub between Judge Moore and Eben D. Jordan for premier honors at the horse show, and although Judge Moore heads the list of winners with a grand total of \$2115 in money and sixteen blue ribbons, he did not have any advantage in the harness classes, notwithstanding the fact that he had almost twice as many entries as Mr. Jordan. The latter won fourteen blue ribbons and \$1695 in money.

Judge Moore's money total was swelled by the large number of seconds to his credit. The star of the Jordan string was the imported mare Hildred, who won three championships at the show, and won in every class in which she was shown. Reginald Vanderbilt was third on the list of winners, with ten blues to his credit and a total of \$810. Miss Gertrude Gibert made a big winning with the Baron, who won six blue ribbons and a total of \$665 in money. E. T. Stotebury also made a big winning with his famous light harness horses, taking five "blues" and \$630 in money. J. W. Harriman of New York, whose horses were shown by J. H. Donnelly, made a profitable trip to Boston, and the New York dealers, George Watson and Lehman Straus, more than paid expenses.

A colt, if he is worth keeping at all, ought to sell for enough as a three-year-old to pay for his keep, and if he should happen to turn out a crack-jack the price he would sell for would be a small fortune to an ordinary farmer, and more than one mortgage has been lifted by such a sale.—Horse Breeder.

**Better Prices Lower.**

The increase in the amount of fresh made butter, most of which is but ordinary in quality, has the effect of making prices decline a little, with a dull market. There is yet a considerable amount in cold storage, and much of that is of a rather low grade. Buyers do not care to take very heavy stocks of it, but are waiting for the new supply to show some indications that the cows are beginning to find some grass in the pastures.

In New York it is reported that the new receipts are generally well cleaned up at the end of the week, and there is a farmer feeling there on any choice lots of creamery, but factory and dairy goes rather slowly. There is not much wanted for export yet, only 102 cases shipped last week. Some extra lots of renovated sell at 17 cents, but more goes at 15 to 16 cents, with low grades offering at 10 to 14 cents.

Old cheese is held very firm in Boston and New York markets. New cheese is coming forward rapidly and is being offered at 10 cents, but buyers are not anxious for it, and as the factories seem anxious to sell there is a good chance for lower prices to be made.

Latest cable advice to George A. Cochran from the principal markets of Great Britain give butter markets as somewhat firmer. Decreased arrivals give holders a better position, but stocks are liberal, and they are anxious to keep every channel of consumption open. Finest grades: Danish 24 to 25 cents, New Zealand and Argentine 21 to 22 cents, Russian and Australian 20 to 21 cents. American creamery is having a better sale at 18 to 19 cents. Ladies remain unaltered and have a slow sale.

Cheese markets, while steady, are somewhat lower. Anticipation of heavy arrivals of new cheeses causes holders to be less exacting than heretofore. Finest American and Canadian September 14 to 16 cents.

**Vegetables Abundant.**

The market seems to be well supplied with vegetables. New potatoes from Bermuda and Florida have arrived, but as there is yet a plenty of old potatoes from Aroostook County, and they are very good, most consumers prefer them to the new crop, many of which are small and too immature to be first class for table use. Old cabbages seem to have disappeared, but the new crop is here and selling at reasonable prices. There is an oversupply of old onions, and the farmers are willing to accept almost any offer to dispose of them. Many of them are soft and will decay soon. Lettuce, spinach, dandelions, and all the various vegetables that are classed under the general name of "greens" have been quite plenty, but there has been a good demand for them and prices are rather firm this week than they were a week ago. New beets and turnips are brought in grows under glass, and are more popular than those that are brought here from the South. Thus we can have all the summer vegetables in the early spring, and, in fact, they are in our markets nearly all the year.

**The Egg Trade.**

While eggs are coming in more freely, there has not been such a supply of fresh laid as many expected would come in April, and the price has declined but little. Those that are in cold storage are being worked

off rather slowly, and undoubtedly at some loss to those who stored them. If egg prices go down we may expect more chickens hatched out, and perhaps may have lower prices for poultry next fall. Poultrymen have said that the chickens have been scarce the past two years because many preferred to sell their eggs in the spring than to try to manage their flock of poults.

**Conditions Favorable to Farmers.**  
Farmers and gardeners around Boston, and probably in other sections, have done an unusual amount of early plowing this year and considerable planting or sowing of spring crops. We do not remember a season when so much has been done, not only by the professional market gardeners, but in private gardens and on the larger farms, in April, as has been done this year. With the soil in good condition as to moisture, neither very wet nor too dry, it only needs good seed, plenty of fertilizing material and care, after the plants begin to grow, to insure good crops the coming season. The farmers have learned the importance of these items necessary to success so that most of them will do their best in that way, while the few who neglect them may be found among those who will be grubbing next winter that "farming does not pay." The apple and pear trees in all but a few unfavorable locations show no signs of having been injured by the warm months of winter followed by cold nights in March, and give promise of a full bloom, which will only need attention by spraying, and other methods of combating insects and fungal disease, to develop into profitable crops. The grass has made a good start, not as rank as it might have been if we had more rain and warmer days in April; but a slow start at first indicates a thicker growth at the bottom and a better yield of hay or better feed in the pastures than might have been the case if it had been pushed forward more rapidly by warm weather. Now we only need "a wet May to give a barn full of hay." Yet farmers should not trust too much to these favorable indications. A good field of sowed corn, Hungarian grass or millet, or some other crop that can be used as green feed if there chances to be a summer drought, or that can be cured or put in the silo for winter use if not needed before, may save a shrinkage in milk in a dry season, and if it remains for winter, the farmer can then decide whether to sell hay or keep more stock on the farm. Selling hay is the cost of its fertility to no small amount, while keeping more stock adds to it by increasing the size of his manure heaps, which are to him of more importance another season than money in the bank, as they pay a greater dividend.

**Signs of Spring.**

Budding plants and nursery stock begin to appear upon South Market street again and are in good demand. The end of the street is gorged with bright blossoms early in the morning, for flowering plants are more in evidence than garden vegetables. What a difference there is in the amount of them and of out flowers sold here now to the amount but a few years ago. About the close of the civil war one grower brought in a few in a basket on his arm in the morning and the trade has grown from that beginning.

**Canned Goods.**

When the canning factories and packing houses begin producing the goods that they can obtain of the quality that they want from those who have been growing for them, it does not show that they have a very good or a very teachable class of producers. The best sugar manufacturers long ago began to purchase seed and fertilizers for the growers that they might grow boats that were rich in sugar contents.

Canning factories in the Eastern States furnished tomato plants, seed corn, peas and beans to those who contracted to supply them that they might be sure of getting the best varieties, and the meat and poultry packers have furnished breeding stock to farmers and farmers' wives that they might no longer be obliged to purchase scrub stock that was of breeds not adapted to make choice meats. Having done this, and exercising a little supervision over them as they acquired a right to do by becoming in this way a sort of partner in the business, they have made sure of being able to get stock that is nearly uniform in size, shape, growth and condition of fattening. Canned meats, fruits and vegetables or cold storage eggs are rather poor substitutes for the fresh products, but there are times and places where it is necessary to accept the substitute or go without.

**Curing Pork.**

For curing pork a good preparation is for each one hundred pounds of meat take one quart of salt, one-half pound of brown sugar, one ounce black pepper and a very little cayenne pepper, to which add one pound of nitre, which has been previously dissolved in one-half gallon of water. Mix the materials in a tub and rub them into the pork, first on the skin side, then on the flesh side. Leave in a clean place two or three weeks then hang up and smoke.

**The Farm Train in Potato Country.**

For the greater part of the past ten days the farmers' special train has been traveling in Aroostook County, through the heart of the great potato region of Maine.

The season is backward and mud rules and reigns, but nothing prevents crowds of farmers meeting the train at every stopping place. No planting has been done, but growers are glad of the chance to swap seeds with the institute people and with one another. They seem especially interested in spraying, in farm implements and in the model outfit for home mixing of fertilizers. Many of them insist, however, that no home-mixed article will answer for the combined planter and drill which nearly all use here.

The Aroostook growers are mostly experts and seem to have worked out a sys-

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The secret, Host BALSAM ever used. Taken in place of Liniment for head or strong tonic. For Horses, Dogs, Sheep, and Pigs the best. SUPERIOR TO ALL CAUSTIC OR PINKING. Manufactured by Gorrault & Sons, Boston, Mass. Price \$1.50 per bottle. Sold by druggists, or by express, post office, and general stores for the Lawrence-Williams Co., Cleveland, O.

tem perfectly successful under their conditions. Some of these points will be brought out through interviews to be published later. The farmers seem eager to learn more about new ideas brought out by the experimental station workers, are also greatly interested in the city market end of the business. Perhaps the greatest benefit of the train meetings, however, is to stir up the farmers and make them think more than ever before.

Generally the variety of potatoes planted is the Green Mountain, although it is said that any white potato grows for a Green Mountain, and that it is sometimes difficult to find two genuine Green Mountains in a barrel of potatoes. This is due to want of care in the selection and care of seed. The Irish Cobbler is the earliest variety grown in this section of the country; the variety most grown for Southern shipments for seed is the Red Bliss Triumph, while the best yielder is the Delaware. The Hebron and Elephant varieties are grown to some extent.

At Houlton the farmers estimate the cost of raising potatoes at about twenty-five to thirty cents per bushel, which leaves quite

speakers told how a farmer in Kennebec County had raised on his farm crops that had a total selling price of \$2000.75. Points were not mentioned in this list. None of the principal crops were milk, \$2000; hay, \$200; hogs, \$200.50; cows and calves, \$200; eggs from thirty hens for one year, \$60.

A prominent feature at every stop has been the number of children that have been on hand. They have come to the train headed by their mothers. The have shown great interest, and in nearly every place they have had a special speaker, E. F. Hitchings, and he has interested them in his excellent exhibition of insects.

**PORT FAIRFIELD TO CARIBOU.**

The hard luck, weatherwise, of the Maine farmers special train continued this week with the Northeast storm, which struck Aroostook County in full force Monday morning. But the speakers and demonstrators showed no signs of discouragement. On the contrary, they seemed delighted with the numbers and spirit of the crowds. The weather and the soil conditions did not quite permit working in the fields, and so there was no counter attraction.

**THE NEW SPECIAL FARMING TRAIN.**

Now touring over the line of the Bangor & Aroostook Railroad in the great potato and general farming country of Northern and Eastern Maine.

a margin of profit at the present price of \$2 per barrel. The yield, taking one year with another, is reckoned at about three hundred bushels per acre under good care and liberal fertilizers. The light-colored loan, with a slight mixture of clay and no large stones, is the thing for quantity and quality of the potato crop, and permits the use of all kinds of machinery.

The talk on fruit growing and on poultry culture evidently contain much that is new, these branches of farming having been somewhat neglected because of the intense specialization on potatoes.

A man at Oakfield, who had driven twelve miles, said to the instructor: "I am glad that I have come to the train; this poultry exhibit interests me and it has put me on the right track."

There has been more than one example of this sort. At one stop Professor Munson, who has charge of the pruning and grafting exhibit, was called out to see an orchard that was being ruined by moles. In a few words the remedy was explained. Thus the special proved to be a direct benefit to this man. The majority of the people, however, are benefited in a more indirect manner. They see the exhibits and listen to the speeches; go home and think them over, and then they write to the university for more information, and before long they are getting better results on their farms than ever before.

The special is not without its amusing side. At every stop there is usually some funny incident that serves to liven up the trip.

At Fort Kent two big rivermen, right from the drive, got into a dispute over an agricultural point, and before it could be

tion, and everybody not afraid of the rain could be present. The crowds have been as large as could be properly handled and instructed, never less than two hundred, and usually much larger.

The first stop was at Fort Fairfield, in the midst of potato land as good as any in the country. Long, gently sloping fields in every direction, with patches of evergreen forest in the background.

"Note the fine drainage conditions," remarked Prof. G. M. Gowell. "The underlying ledge of slate lies on edge and the surface water drains down through the seams, a perfect natural drainage, aided by the slope of the country."

"I expected to see a more level country," said one of the visitors.

"It is all rolling land through the valley of the St. John's river system," replied Professor Gowell, "just as good over in New Brunswick as here. The slopes help drainage as well as that of the water, and there is less danger of blight and rot."

After the crowd had looked over the exhibits, the meeting on the station platform was addressed by several of the station force. Prof. G. M. Gowell spoke fifteen minutes on dairying, explaining the model stall and the methods of getting clean milk from a clean cow in a clean stall, all in a clean barn. Prof. W. D. Hunt told how to mix fertilizing materials, and Prof. E. F. Hitchings told of the spread of the brown-tail moth, and urged that suspicious nests or insects be sent to the station for identification. So far the brown-tail moth had not been found east of Bucksport.

Fort Fairfield is on a branch line of the

**The Fruit Market.**

With apples and other fruits at high prices there seems to be a good demand for Southern strawberries, and such as I have seen are coming in very good condition. The reports from that section are very favorable for a good crop, but the growths around Boston think otherwise. The weather in January and February and the lack of snow on the vines when the coldest nights came have probably hurt the vines in many places. Tomatoes are coming quite freely from Florida and the prices are coming down rapidly, so that we may indulge in them.

The apple crop is the only crop we raise for which there is a direct export demand from the farm.—Solon Chase, Androscoggin County, Me.

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are the best type known. On this point they differ from all other makes. They don't go on a certain number of hours according to the manufacturer's statement. They may run longer, nicely adapted to a multitude of uses. We have a model for the garage, a model for the garden, a model for the lawn, etc. Every engine does its work. Write for free book.

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SELLS FOR ONE CENT MORE PER POUND THAN THIN CREAM

The creameries of the country have become so convinced of the increased value of thick cream over thin cream that many of them are paying one cent more per pound for cream testing 35 per cent. and over than for that testing under 30 per cent.

The reason for this are—

First—Thick cream makes better butter because it contains less milk and therefore keeps in better condition.

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It is much better for the dairymen to make thick cream because he has more skimmed milk left at home to feed calves—it then follows that dairymen should buy only such separators as can make thick cream.

**The U. S. Separators**

Lead the World in this particular. Dairies of the cheap and poorly constructed separators that are on the market. They would be expensive even if furnished without cost.

**VERMONT FARM MACHINE CO., Bellows Falls, Vermont.** 10-centally heated dairymen throughout the U. S. and Canada.

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to meet all emergencies caused by sudden illness or accident, the quickly acquired cold or cough, the terrifying croup, the annoying cut, bruise or burn, the disabling扭伤, strained muscle of leg, arm or back?

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**Johnson's Anodyne Liniment****For INTERNAL and EXTERNAL use.**

Originated in 1810 by an old family physician, its great usefulness as a household remedy established for it a reputation which has been handed down from father to son and from mother to daughter, until now it has become known and is being used all over the land.

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